



À la Carte Lunch & Dinner Menu (from December 2025)

Opening Acts ...

Soup of the Day	R 70	
Exotic Caprese Salad - A colourful Medley of Tomatoes, Bocconcini and Watermelon set on a bed of Baby Rocket, drizzled with Basil Pesto served with crunchy Melba Toast	R 105	
Fresh Garden Greens & Micro Greens with Sugar Snaps, Julienne Carrots, roasted Butternut & Beetroot, Danish Feta, sprinkled with Quinoa, splashed with an Olive-Oil, Balsamic-Soya Vinaigrette	R 100	
Duo of smoked Kudu and Springbok Carpaccio with Red Wine Syrup & Balsamic Reduction Parmesan Shavings & Sweet Potato Chips	R 120	
Brandy flambéed Chicken Livers with Onion served on a Vol-au-Vent topped with crispy Pancetta	R 105	
Double baked Cheese Soufflé on a light Cheese Float with a Shiraz poached Pear & Micro Green Salad Bouquet	R 110	
Pan Fried Chickpea Fritter served on a refreshing Apple, Cucumber & Avocado Salad topped with a Sour Cream & Yogurt Dressing	R 100	
Smoked Salmon Trout Carpaccio served with chargrilled Prawn Tails on a Horseradish Cream with pickled Red Onion and drizzled with a Lime Vinaigrette	R 130	

The Interlude ...

Roasted Bone Marrow served with Gorgonzola Snails, crispy Chorizo Bits & Sourdough Bread	R 120	
Tempura Kingklip Goujons on Mushy Peas and a Lemon & Garlic Cream	R 145	
Sweet Potato, Chickpea and Vegetable Curry served with a Poppadum, Sambals and Coconut infused Basmati Rice	R 200	
Oliver's creamy Orzo Risotto "Paella Style" with Shrimps, Calamari & Mussels garnished with a grilled Prawn	Starter R 145 Main R 260	
Homemade Ravioli filled with Ricotta, Mushroom and Baby Spinach served with roasted Baby Tomatoes and splashed with clarified Butter	Starter R 110 Main R 200	
Roasted Spinach Gnocchi on a Butternut Float with wilted Baby Spinach and roasted Macadamia Nuts	Starter R 100 Main R 195	

The Main Stage ...

Grilled Beef Fillet set on an Oxtail-Spinach Ragout served in a Green Peppercorn Sauce flambéed with Brandy accompanied with Hasselback Potatoes	R	285
Roasted Chicken Roulade filled with a Mushroom Duxelle, set on wilted Baby Spinach on homemade Tagliatelle and a smoked Red Bell Pepper Sauce	R	260
Oliver's crackling Pork Belly on a sticky Apricot Sauce with caramelised Onion Croquette and sweet Carrots	Starter Main	R 185 R 275
Succulent Fillet of Kudu on a piquant Mango Salsa topped with a Béarnaise Sauce and Pommes Cocotte	R	295
Pinotage-braised Lamb Shank on a Red Wine Jus set on roasted & crushed Garlic & Rosemary New Potatoes and seasonal Vegetables	R	305
Herb crusted Seabass with Mussels & flash-fried Calamari on Sarladaise Potatoes, Edamame & Green Beans, on a White Wine & Tarragon Butter Sauce	R	295
Tender Duck Breast "à l'Orange" served with Bavarian Cabbage with steamed Green Beans with roasted Almonds and Potato Dauphinoise	R	295

Sweet Serenade ...

Oliver's Austrian Apple Strudel on Vanilla Custard and Vanilla Ice Cream	All Desserts	R 80
Dark Chocolate Fondant on a Glühwein Float served with Vanilla Ice Cream		
Viennese Ice Coffee perfumed with Amaretto, served with a Wafer		
Boozy Stollen Parfait on a Chocolate Mocha Float with Shortbread Crumble		
Crêpes Suzette flambéed with Drambuie and served with Ice Cream		
Passion Fruit Crème Brûlée served on a Mango Compote with Shortbread		
Black-bottom Cheese Cake with a Summer Berry Coulis		

A Cheesy Ending ...

Mixed Cheese Board with homemade Preserves and Crackers (serves 2)	R 160
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Dining in our Wine Cellar

Experience fun-dining
in the privacy of our wine cellar!

Enjoy a combination of Cheese Fondue and Raclette. Raclette is a Swiss cheese melted under a specially designed oven. Accompanied with Baby Potato, Table Salad, Pickles and Sauces. The oven also has a hot plate to grill a selection of Beef, Chicken and Ostrich.

Additionally, you may choose a Starter and Dessert off the à-la-carte menu.
Please note, this will be charged separately.

R370 per person

This includes Cheese Fondue, 100g Raclette per person and 100g each meat and sides.

R70 extra - Per 100g Raclette Cheese or per 100g Meat ordered

You are also most welcome to enjoy an **à-la-carte dinner** in the cellar.
Please note that the Raclette & Fondue has to be booked in advance.

A maximum number of **8 people** has space in the cellar.

Regrettably not served in the restaurant.